

DESSERTS

Bing Cherry Cheesecake 7

Vanilla Bean cheesecake with almond crust. Topped with Colorado Bing Cherry Sauce

Orange Creme Brulee 7

Vanilla custard made with Grand Mariner Liqueur topped with bruleed sugar

Brownie Sundae 7

Home-made brownie topped with your choice of local Alchemy ice cream & hot fudge

Alchemy Ice-Cream Double Scoop 7

Ask your server about our locally made ice cream's featured flavors



MOFFAT STATION

NOT-SO-HUMBLE BEGINNINGS

- Guajillo-Black Bean Dip** 8
creamy black bean dip with smokey guajillo chiles, topped with cotija cheese and served with house-cut tortilla chips & salsa
- Pot Roast Elk Nachos** 14
roasted elk, sour cream, aged white cheddar, pico de gallo & avocado salsa on a bed of tortilla chips
- House Smoked Trout Fries** 14
house-cut kennebec fries topped with smoked trout, cilantro lime crema, aged white cheddar & avocado salsa
- Green Chile Falafel** 10
house-made falafel with roasted hatch chiles, served with tzatziki, veggies & grilled pita
- Colorado Red Bird Chipotle Chicken Wings** 13
celery, carrots & smoked bleu cheese dressing
- Spinach & Artichoke Dip** 9
served with grilled flatbread
- Rocky Mountain Sampler** 23
includes Trout Fries, Elk Nachos & Green Chile Falafels

COLORADO CHILI

- Smokey Pork Green Chili** 8/6
cilantro-lime crema, corn tortilla strips
- Achiote Chicken Red Chili** 8/6
served with cornbread

FROM THE GARDEN

add grilled chicken for \$5, house-smoked trout for \$7, or flat iron steak for \$9

- Spring Salad** 10
spinach & baby kale greens, honeycrisp apples, smoked bleu cheese, candied pecans, apple cider vinaigrette
- Roasted Poblano Caesar Salad** 9
romaine, cornbread croutons, cherry heirloom tomatoes & red onion tossed in house-made poblano caesar dressing
- House Salad** 8
heirloom romaine & spring greens, cherry tomatoes, pickled red onions, carrots & english cucumber. choice of dressing
ranch, bleu cheese or cider vinaigrette

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity will be added to parties of 8 or more



ON BREAD & BUN

sandwiches and burgers served with your choice of a side, substitute a grilled chicken breast for any burger at no extra charge. gluten free bun available for \$2

Smoked Reuben house smoked corned beef, bacon red cabbage kimchi, swiss cheese & red pepper remoulade	14
Philly Cheesesteak shaved NY strip steak, grilled peppers & onions, smoked provolone, lettuce and tomato served on a locally baked milano roll	15
Moody Bleu smoked bleu cheese, red onion jam, bacon & garlic-dijon aioli	16
Hatch Burger roasted green chiles & caramelized onions served with chipotle aioli & jack cheese	15
Classic Burger served with lettuce, tomato, onion & cheddar cheese <i>add bacon for \$1</i>	13

LOCAL FAVORITES

Gold Canyon Flatiron Steak served with house-made steak sauce & your choice of two sides <i>available as 7oz or 10oz</i>	23 / 29
Wild Game Meatloaf elk, bison and wild boar meatloaf wrapped in bacon & topped with cider bbq sauce, served with your choice of two sides	18
Grilled Chile Rellenos roasted poblano chiles filled with aged white cheddar and grilled vegetables, served with guajillo-black bean sauce and avocado salsa	15
House-Smoked Honey Glazed Ribs served with Winter Park White Sauce & apple cider bbq <i>available as half/full rack</i>	17/24
Pan Seared Rainbow Trout served with chardonnay butter & your choice of 2 sides	23

ON THE SIDE

House-Cut Kennebec Fries	4	Roasted Garlic Mashed Potatoes	4
House-Baked Cornbread	4	Grilled Vegetables	3
House-Made Kimchi	4	House Salad	3

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